

**Amendments to the Claims:**

This listing of all pending claims (including withdrawn claims) will replace all prior versions, and listings, of claims in the application. Cancelled and not entered claims are indicated with claim number and status only. The claims show added text with underlining and deleted text with ~~strike through~~. The status of each claim is indicated with one of (original), (currently amended), (cancelled), (withdrawn), (new), (previously presented), or (not entered).

**Listing of Claims:**

1. (Original) Fermented wine made from fruit of deciduous shrub or latifoliate shrub in the family *Araliaelata* as main material.
2. (Currently Amended) The fermented wine according to claim 1, in which ~~the~~an extract of *Rosa davurica* and/or *Rhynchosia nolubilis* is added before fermentation.
3. (Original) A process for producing the fermented wine of claim 1, which comprises (A) step for preparation of fermented solution, in which 1 ~ 20 L of pure water is added to 1 kg of crude fruit of deciduous shrub or latifoliate shrub in the family *Araliaelata* and adjusted to 10 ~ 35° Brix by dissolving sugar; (B) step for fermentation, in which yeast is inoculated into said fermented solution and fermented at the range of 20 ~ 30°C; and (C) step for stopping the fermentation, in which said fermented solution is treated to stop the reaction.
4. (Currently Amended) The process for producing the fermented wine of claim ~~1~~3, which comprises additionally (D) step for filtration, in which the fermented solution is filtrated after stopping the fermentation; and (E) step for maturation of the fermented solution filtrated above.
5. (Currently Amended) The process for producing the fermented wine ~~of claim 1~~ according to claim 3 or claim 4, in which the fermented solution is at the range of 20 ~ 30° Brix in said (A) step for preparation of fermented solution and is treated to stop the fermentation when the alcohol concentration of fermented solution reaches 5 ~ 20% in said (C) step for stopping the fermentation.
6. (Currently Amended) The process for producing the fermented wine ~~of claim 1~~ according to claim 3 or claim 4, in which said crude fruit is used as it is, reduced to powder before use, used only in the flesh after removing the core of fruit and squeezed to utilize juice only.

7. (Currently Amended) The process for producing the fermented wine of ~~claim 4~~ according to claim 3 or 4, in which said shrub in the family *Araliaelata* is *Acanthopanax sessiliflorous* or *Acanthopanax senticosus* (or *Eleutherococcus senticosus*).

8. (Currently Amended) The process for producing the fermented wine of ~~claim 4~~ according to claim 3 or claim 4, in which the water extract of *Rosa davurica* and the water extract of *Rhynchosia nolobilis* are added and preferably the water extract can be added in 0.05 ~ 0.25 kg of *Rosa davurica* and 0.05 ~ 0.25 kg of *Rhynchosia nolobilis* per 1 kg of dry weight of said crude fruit in said (A) step for preparation of fermented solution.

9. (Currently Amended) A~~The~~ process for preparing the fermented wine of claim 1, which comprises (A) step for drying fruit, in which crude fruit of deciduous shrub or latifoliate shrub in the family *Araliaelata* is dried; (B) step for preparation of fermented solution, in which 2 ~ 30 L of pure water is added to 1 kg of dry fruit and adjusted to 10 ~ 35° Brix by dissolving sugar; (C) step for fermentation, in which yeast is inoculated into said fermented solution and fermented at the range of 15 ~ 30°C; and (D) step for stopping the fermentation, in which said fermented solution is treated to stop the reaction.

10. (Currently Amended) The process for preparing the fermented wine of ~~claim 4~~ according to claim 9, which comprises additionally (E) step for filtration, in which the fermented solution is filtrated after stopping the fermentation; and (F) step for maturation of fermented solution is filtrated above.

11. (Currently Amended) The process for preparing the fermented wine of ~~claim 4~~ according to claim 9 or claim 10, in which the fermented solution is at the range of 20 ~ 30° Brix in said (A) step for preparation of fermented solution and the fermented solution is treated to stop the reaction when the alcohol concentration of fermented solution reaches 5 ~ 20% in said (C) step for stopping the fermentation.

12. (Currently Amended) The process for preparing the fermented wine of ~~according to claim 39 or claim 410~~, in which said crude fruit is used as it is, reduced to powder, used only in the flesh after removing the core of fruit, and squeezed to utilize only juice.

13. (Currently Amended) The process for preparing the fermented wine of ~~claim 4~~ according to claim 9 or claim 10, in which said shrub in the family *Araliaelata* is *Acanthopanax sessiliflorous* or *Acanthopanax senticosus* (or *Eleuntherococcus senticosus*).

14. (Currently Amended) The process for preparing wine of ~~claim 1~~ according to claim 9 or claim 10, in which the water extract of *Rosa davurica* and the water extract of are added and preferably the water extract can be added in 0.05 ~ 0.25 kg of *Rosa davurica* and 0.05 ~ 0.25 kg of *Rhynchosia nolubilis* per 1 kg of dry weight of said crude fruit in said (A) step for preparation of fermented solution.